



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 1 December 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

6

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

574

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="7"/>	<input type="text" value="691"/>
<i>ICE Detainees:</i>	<input type="text" value="3"/>	<input type="text" value="510"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="0"/>	<input type="text" value="149"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on November 29, 2021. All population numbers current as of December 3, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 1, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 8 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

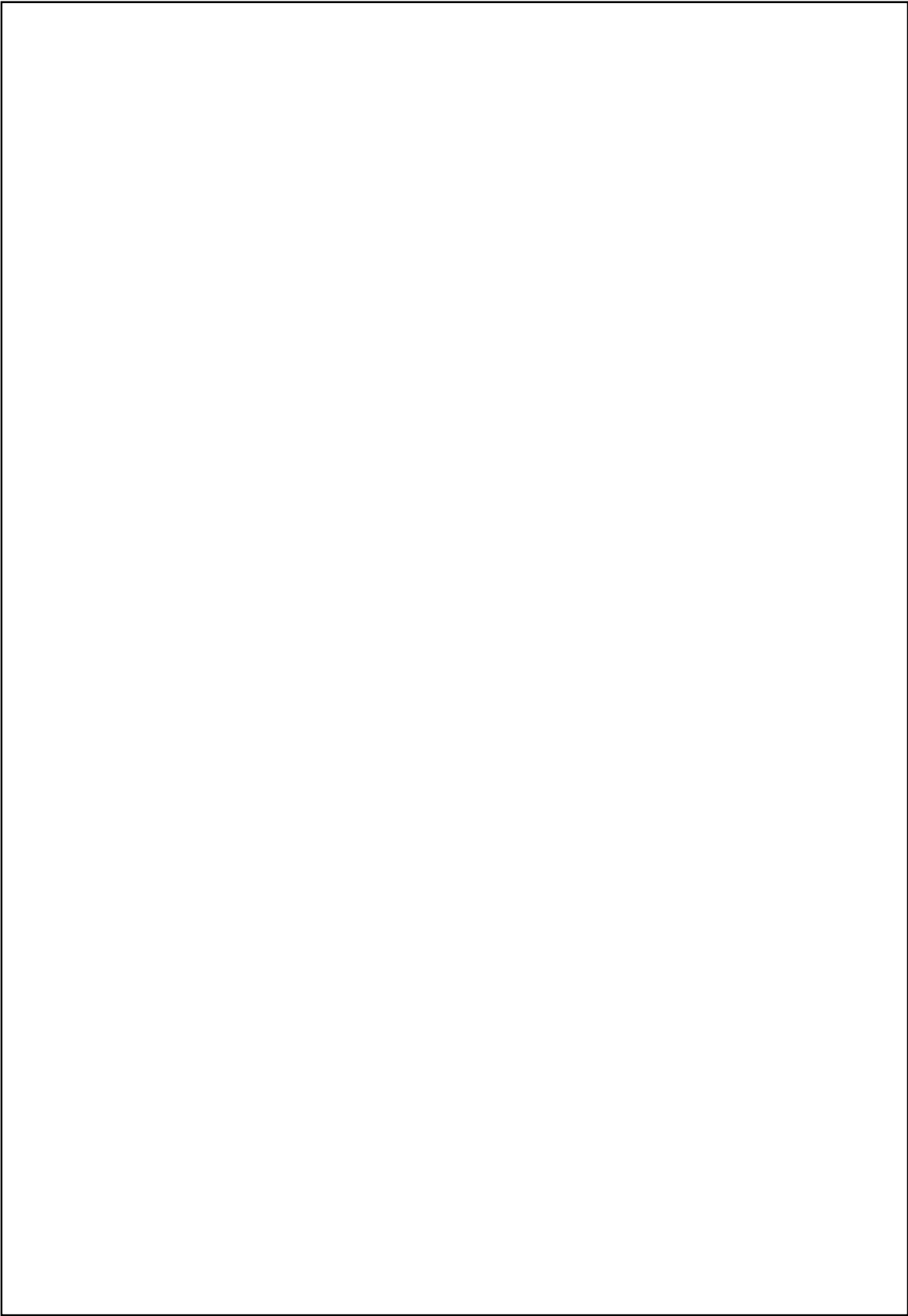
Logs provided for November 17, 2021- November 28, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported six (6) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of December 6, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of December 3, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
MONDAY 11/28	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage	
TUESDAY 11/29	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage	
WEDNESDAY 11/24	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage	
THURSDAY 11/25	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Garden Salad/Dressing White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage	
FRIDAY 11/26	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage	
SATURDAY 11/27	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage	
SUNDAY 11/28	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 1

Date: 11-22-21 Time: 0250 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments					
		No	Yes	No	Yes						
All areas secure, no evidence of theft			✓		✓						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓						
Kitchen is in good general appearance			✓		✓						
All kitchen equipment operational & clean		X		X		Dish machine & Kettle #1 not working					
All tools and sharps inventoried			✓		✓						
All areas secure, lights out, exits locked											
PRODUCTION SHEET	Menu Items	Cereal	Str 299	Potato	to chile	Salsa	Sugar	Coffee	Milk	bread	Fruit
Breakfast	Temperatures	RT	180	179	RT	RT	RT	RT	31	RT	RT
	Menu Items	egg	Gravy	wh. potato	Pinto	peas	Carrots	White	Roll	mayo	See salad dressing fruit
Lunch	Temperatures	198	165	179	182	182	RT	RT	26	RT	38
	Menu Items	Fried	meat	Some	Green beans	Salad	dressing	Fruit	Drink	Cheese	diet
Dinner	Temperatures	180	180	190	40	RT	RT	RT	40	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast									
and chemical agent used in Final Rinse		Lunch									
		Dinner									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200ppm			
		Lunch		128		129		200ppm			
		Dinner		115		120		200ppm			
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM		-7.8		37.0		38.8			
Record temperatures, Freezer and Walk-ins		PM		-10.8		37.0		38.8			
DRY STORAGE		Temperature 45-80		Area 1		Area 2					
Record temperatures Dry Storage Areas		AM		68		68					
Record temperatures, Dry Storage Areas		PM		68		69					
Hot- Water Temps in sink		AM		PM							
		119		115							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

11/29/21

Reyes 11/22/2021



Secure Services™

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

cycle 1

Date: 11-23-21Time: 0315 AM Time: 1145 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	① Kettle ① Steamer Not working	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Kitchen is in good general appearance			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Kettle ① out of order	
All tools and sharps inventoried			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
All areas secure, lights out, exits locked					<input checked="" type="checkbox"/>		

PRODUCTION SHEET		Menu Items											
Breakfast	Temperatures	Cereal	Fr toast	Syrup	bk marg	Sugar	Coffee	milk	PB	bran	Flake	Diet	54 Post
	Menu Items	str	mix	veg	rice	Salad	dressing	roll	marg	ter	ck	chut	dressing
Lunch	Temperatures	181	179	173	40	RT	RT	40	RT	180	RT		
	Menu Items	Two rice	beans	chicken	corn	bread	marg	cookies	Drink	Drink			
Dinner	Temperatures	174	189	174	RT	40	RT	RT	RT				

DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications		Breakfast		—	—	—
and chemical agent used in Final Rinse		Lunch		—	—	—
		Dinner		—	—	—

POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used		Breakfast		122	122	200ppm
		Lunch		122	123	200ppm
		Dinner		110	110	200ppm

FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins		AM		-10.8	35	35
Record temperatures, Freezer and Walk-ins		PM		-10.9	36.4	36.5

DRY STORAGE		Temperature 45-80		Area 1	Area 2
Record temperatures Dry Storage Areas		AM		67	67
Record temperatures, Dry Storage Areas		PM		68	68

Hot- Water Temps in sink		AM	PM
		123	120

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 1

Date: 11-29-21

Time: 0810 AM Time: 1822 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X				
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X		
Kitchen is in good general appearance			X		X		
All kitchen equipment operational & clean			X	X	X		
All tools and sharps inventoried			X		X		
All areas secure, lights out, exits locked			X		X		
PRODUCTION SHEET	Menu Items						
Breakfast	Temperatures	185	171	RT	36	RT	RT
	Menu Items	Burnt Beans	Rice	hominy	Salsa	cheese	Salsa
Lunch	Temperatures	126	129	120	RT	40	40
	Menu Items	Polish sausage	refried beans	On potato	Salsa	tooth like	peaches
Dinner	Temperatures	165	130	165	38	RT	38
DISH MACHINE		005 Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		—		—	
		Lunch		—		—	
		Dinner		—		—	
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F	
Final Rinse Temps determined by chemical agent used		Breakfast		119		128	
		Lunch		120		127	
		Dinner		120		127	
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-12		37	
Record temperatures, Freezer and Walk-ins		PM		-11		39.3	
DRY STORAGE		Temperature 45-80		Area 1		Area 2	
Record temperatures Dry Storage Areas		AM		65		69	
Record temperatures, Dry Storage Areas		PM		65		69	
Hot- Water Temps in sink		AM		PM			
		120		111			

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

11/29/21

FOOD SERVICE

UNIT: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 11-25-21 Time: 0300 AM Time: 12:40 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			✓									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓							
Kitchen is in good general appearance			✓		✓							
All kitchen equipment operational & clean		✓		✓		Dish machine + Kettle #1 + Steamer not working						
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked			✓		✓							
PRODUCTION SHEET	Menu Items	oatmeal	cookies	eggs	B sausage	mang	sugar	corned	milk			
	Temperatures	189	RT	175	172	40	RT	RT	37			
	Menu Items	Turkey	Gravy	mashed potatoes	cranberry sauce	shopping	sweet potatoes	green beans	fruit salad	Koli	mang	Pump Pie
	Temperatures	165	173	169	RT	165	170	171	40	RT	40	RT
Dinner	Menu Items	F. Bologna sandwich	chips	carrot sticks	Banana	sandwich cookie	mushroom	Baked Dressing	fruit Baking			
	Temperatures	38	RT	38	RT	RT	RT	RT	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications				Breakfast		—		—				
and chemical agent used in Final Rinse				Lunch		—		—				
				Dinner		—		—				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used				Breakfast		128		129				
				Lunch		128		127				
				Dinner		127		129				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-9.8		37.7		38.8				
Record temperatures, Freezer and Walk-ins		PM		-11.9		45.0		39.2				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		68		68						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		119		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 11/26

Time: 4 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X		X	1st Kettle 1st Steamer Not working	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	middle Cooler at 43.3	
Kitchen is in good general appearance			X		X	Dish Machine off of order	
All kitchen equipment operational & clean		X		X			
All tools and sharps inventoried			X		X		
All areas secure, lights out, exits locked					X		
PRODUCTION SHEET		Menu Items					
Breakfast	Temperatures	Oatmeal 179	Scram eggs 187	gravy 183	beans RT	Marg 38	Sugar RT
	Menu Items	thru meat	Corn	Pinto beans	sausage	lettuce	shredded cheese
Lunch	Temperatures	192	187	191	RT	37	37.5
	Menu Items	Tuna salad	potato	mix veg	lettuce	dressing	bread
Dinner	Temperatures	40	155	160	40	RT	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		—		—	
		Lunch		—		—	
		Dinner		—		—	
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F	
Final Rinse Temps determined by chemical agent used		Breakfast		129		127	
		Lunch		125		126	
		Dinner		115		120	
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-10.6		43.3	
Record temperatures, Freezer and Walk-ins		PM		-1.7		43.3	
DRY STORAGE		Temperature 45-80		Area 1		Area 2	
Record temperatures Dry Storage Areas		AM		68		68	
Record temperatures, Dry Storage Areas		PM		68		69	
Hot- Water Temps in sink		AM		PM			
		119		117			

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Signature, Cook Supervisor (AM)

R
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER
NF-6-2-20

DATE

11/29/21

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

cycle 1

Date: *11-27-2021*

Time:

AM Time: *1900* PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X			<i>① Kartic ① Steamer ① Dishwasher Middle fridge</i>									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	<i>cereal</i>	<i>Fried egg</i>	<i>bread</i>	<i>fruit</i>	<i>Jelly</i>	<i>marg</i>	<i>Sugar</i>	<i>Coffee</i>	<i>milk</i>	<i>Tea</i>	<i>fruit</i>	<i>diet</i>		
	Temperatures	<i>RT</i>	<i>184</i>	<i>RT</i>	<i>RT</i>	<i>RT</i>	<i>36</i>	<i>RT</i>	<i>RT</i>	<i>39</i>		<i>RT</i>			
Breakfast	Menu Items	<i>OK Salad</i>	<i>veg</i>	<i>Cheese</i>	<i>lett</i>	<i>bread</i>	<i>cust</i>	<i>tea</i>	<i>Shoe</i>	<i>chicken</i>	<i>fruit</i>				
	Temperatures	<i>40</i>	<i>155</i>	<i>RT</i>	<i>40</i>	<i>RT</i>	<i>RT</i>	<i>RT</i>	<i>40</i>	<i>180</i>	<i>RT</i>				
Lunch	Menu Items	<i>Salad</i>	<i>gravy</i>	<i>rice</i>	<i>gravy</i>	<i>Cow</i>	<i>Salad</i>	<i>Salad</i>	<i>marg</i>	<i>drink</i>	<i>pudding</i>	<i>diet</i>			
	Temperatures	<i>165</i>	<i>160</i>	<i>165</i>	<i>165</i>	<i>RT</i>	<i>38</i>	<i>RT</i>	<i>38</i>	<i>RT</i>	<i>165</i>	<i>RT</i>			
Dinner	Temperatures	<i>165</i>	<i>160</i>	<i>165</i>	<i>165</i>	<i>RT</i>	<i>38</i>	<i>RT</i>	<i>38</i>	<i>RT</i>	<i>165</i>	<i>RT</i>			
	DISH MACHINE	<i>005</i> Temperature					Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast					—		—		—				
		Lunch					—		—		—				
		Dinner					—		—		—				
POT and PAN SINK		Temperature					Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast					<i>118</i>		<i>118</i>		<i>200ppm</i>				
		Lunch					<i>110</i>		<i>110</i>		<i>200ppm</i>				
		Dinner					<i>117</i>		<i>118</i>		<i>200ppm</i>				
FREEZER and WALK-IN		Temperature					Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM					<i>-10.7</i>		<i>42.6</i>		<i>37.8</i>				
Record temperatures, Freezer and Walk-ins		PM					<i>-9.1</i>		<i>44.5</i>		<i>38.6</i>				
DRY STORAGE		Temperature 45-80					Area 1		Area 2						
Record temperatures, Dry Storage Areas		AM					<i>63</i>		<i>64</i>						
Record temperatures, Dry Storage Areas		PM					<i>64</i>		<i>64</i>						
Hot- Water Temps in sink		AM		PM											
		<i>122</i>		<i>111</i>											

2021
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER
NF-6-2-20

11/29/21
DATE



Secure Services™

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

N Date: 11/28/21 Time: 0300 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	Dish machine, Kettle #1, Steamer, & Bridge are either not working or #1 mal functioning									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET		Menu Items													
Breakfast	Temperatures	190	168	187	175	RT	38	RT	RT	38	210	RT			
	Menu Items	T Ham	Pork Saus	Egg Salad	lett	Onion	dressing	mustard	bread	tea	PB	gr			
Lunch	Temperatures	40	40	40	40	40	RT	RT	RT	RT	RT	RT			
	Menu Items	Burrito	refried beans	rice	Salsa	lett	dressing	cheese	Coke	drink	gr	gr			
Dinner	Temperatures	Sack lunches													
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		—		—									
		Lunch		—		—									
		Dinner		—		—									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		129		127		200ppm							
		Lunch		127		126		200ppm							
		Dinner		110		115		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-10.6		(41.9)		37.8							
Record temperatures, Freezer and Walk-ins		PM		-11.6		—		38.3							
DRY STORAGE		Temperature 45-80		Area 1		Area 2									
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		68		69									
Hot- Water Temps in sink		AM		PM											
		120		115											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

**GEO Aurora ICE
3130 N. Oakland St**

11/29/2021
8:22:36 AM BCU

**Temperature
°F**

A-1	72.50
A-2	70.81
A-3	70.00
A-4	69.21
B-1	69.71
B-2	70.81
B-3	72.22
B-4	68.42
C-1	67.91
C-2	69.52
C-3	67.50
C-4	66.82
E-1	70.11
E-2	70.11
D-1	72.50
ISOLATION	---
PATIENT ROOM	68.11
INTAKE/RECEIVING	72.02
Tank Temp S-12	71.48
Present Value	
BOILER-3	139.34
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	166.58
Universal Input[13]	



Monday, Nov. 22, 2021 North Building Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	72.5							
	A-2	70.8							
	A-3	70.							
	A-4	69.2							
	B-1	69.7							
	B-2	70.8							
	B-3	72.2							
	B-4	68.4							
	C-1	67.9							
	C-2	69.5							
	C-3	67.5							
	C-4	66.8							
	D-1	72.5					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	70.1					N/A	N/A	N/A
	E-2	70.1							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Galacgar, Tony

SIGN: Tony Galacgar

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.1	_____	_____	_____	_____	_____	_____	
Water:	97.8	_____	_____	_____	_____	_____	_____	

Temperature Taken with a Fluke Mod 52 Digital Thermometer

We are aware of water situation and addressing it immediately.



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, Nov. 29, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	74.2	104.7		
South-B	72.3			
South-C	74.3			
South-D	71.5			
South-E	72.7			
South-F	73.1			
South-G	71.3	104.4		
South-L	70.5			
South-M	74.3			
South-N	71.8			
South-X	72.5			
South-Y	74.7	T-stat box pryed open, Set to 74.0		
South-Z	71.1			
South SMU	65.7	OFFICER HAS T-STAT @ 65.0		
South SMU Shower 3		104.7		N/A
MED ISO- Room 1	71.2	105+	N/A	N/A
MED ISO- Room 2	71.0		N/A	N/A
MED ISO- Room 3	71.3		N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Galacgae Tony
Write Legibly

SIGN: [Signature]

Temperature is taken with a Fluke Mod 52 Digital Thermometer